

Temperatures for Food Deliveries



Cold TCS food

Receive at 41°F (5°C) or lower, unless otherwise specified.



Shellstock—Live molluscan shellfish (oysters, mussels, clams, and scallops)

Receive at an air temperature of 45°F (7°C) and an internal temperature no greater than 50°F (10°C).

Cool the shellfish to 41°F (5°C) or lower in four hours.

In-shell product—Non-living, processed shellfish with one or both shells present

Receive according to manufacturer's directions.



Shucked shellfish—Molluscan shellfish with both shells removed

Receive at 45°F (7°C) or lower.

Cool the shellfish to 41°F (5°C) or lower in four hours.



Milk

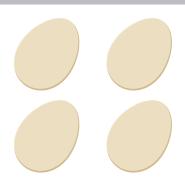
Receive at 45°F (7°C) or lower.

Cool the milk to 41°F (5°C) or lower in four hours.

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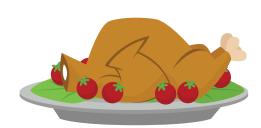


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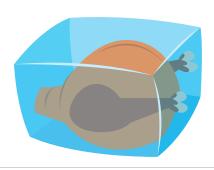
Shell eggs

Receive at an air temperature of 45°F (7°C) or lower.



Hot TCS food

Receive at 135°F (57°C) or higher.



Frozen food

Frozen food should be frozen solid when received.

REJECT frozen food for the following reasons:

- Fluids or water stains appear in case bottoms or on packaging.
- There are ice crystals or frozen liquids on the food or the packaging. This
 may be evidence of thawing and refreezing, which shows the food has been
 time-temperature abused.

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